

## SPICED PUMPKIN Bread

3C SUGAR ☆  
1C OIL ☆  
3 EGGS ☆  
1 (15 OZ.) PUMPKIN ☆  
3 C FLOUR ☆  
1 TSP. GROUND CLOVES ☆  
1 TSP. GROUND CINNAMON ☆  
1 TSP. GROUND NUTMEG ☆  
1 TSP. BAKING SODA ☆  
PINCH OF SALT ☆  
1/2 TSP. BAKING POWDER ☆

BEAT SUGAR AND OIL TOGETHER IN A BOWL, THEN MIX IN EGGS AND PUMPKIN, MIX FLOUR, SPICES, SODA, SALT AND BAKING POWDER THEN ADD TO PUMPKIN MIX AND STIR BATTER UNTIL SMOOTH. DIVIDE BATTER INTO 4 SMALL LOAF PANS, WHICH HAVE BEEN GREASED AND FLOURED. BAKE AT 350 FOR -- MIN. (OR USE TWO PANS AND INCREASE BAKING TIME).

